



FAMILLE HUGEL



Pinot Gris JUBILEE 2007

AOC Alsace, Alsace, France

It's our own interpretation of the expected quality of the best Pinot terroir of Riquewihr, the Pflostig. Profound, suave and with great complexity, it will still improve for years and keep for decades.

QUICK VIEW

Great classic Pinot Gris which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to white meat and dishes with mushrooms.

THE VINTAGE

In Alsace, the 2007 vintage was full of surprises, but pleasant surprises ! For those who love elegant, pure, well balanced wines, 2007 was a benchmark vintage. Having enjoyed the longest period of maturation for the past 25 years, the grapes were perfectly ripe and healthy. On the Sporen and the Pflostig, our best Pinot Gris vineyards were harvested at over 14% potential.

IN THE VINEYARD

Produced in a selection of the finest plots of the Hugel estate in lower and heavier parts of the grand cru Sporen, rich in clay and in our best plots in the chalky Pflostig.

WINEMAKING

The grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled barrels or vats (at 18 to 24°C). The wine is raked just once, before natural clarification during the course of the winter. The following spring, the wine is lightly filtered just before bottling, and the bottles are then aged extensively in our cellars until released for sale.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL

Pinot gris 100%

13.7° % VOL.




TECHNICAL DATA

Residual Sugar: 8.6 g/l
Tartaric acidity: 6.69 g/l
pH: 3.37
Age of vines: 35 years old
Yield: 40 hl/ha hL/ha

VIDEO

<http://www.youtube.com/watch?v=wcXzYFS-vck>

Famille Hugel

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hugel.com   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

Visually beautiful appearance, young, fresh and lively, pale green in colour with pistachio hints, brilliantly clear with unctuous tears that cling to the glass.

The bouquet is open and expressive, attractive and agreeably aromatic : pineapple, green apple, slightly spicy lime, liquorice, cardamom, bergamot and candied lemon ; it is seductively fresh.




On the palate, it is a succession of pleasures, a dry wine with just enough distinction and character to enliven a generously full structure and endow it with a very long aftertaste.

A very well-vinified wine, which can be enjoyed now with great pleasure, or kept for 5 to 10 years.

Serve it at 8 to 10°C with all fish in cream sauce or court-bouillon, lightly spiced, with smoked eel, smoked salmon, or poultry, or rack of veal.

20 April 2010

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